

apuro

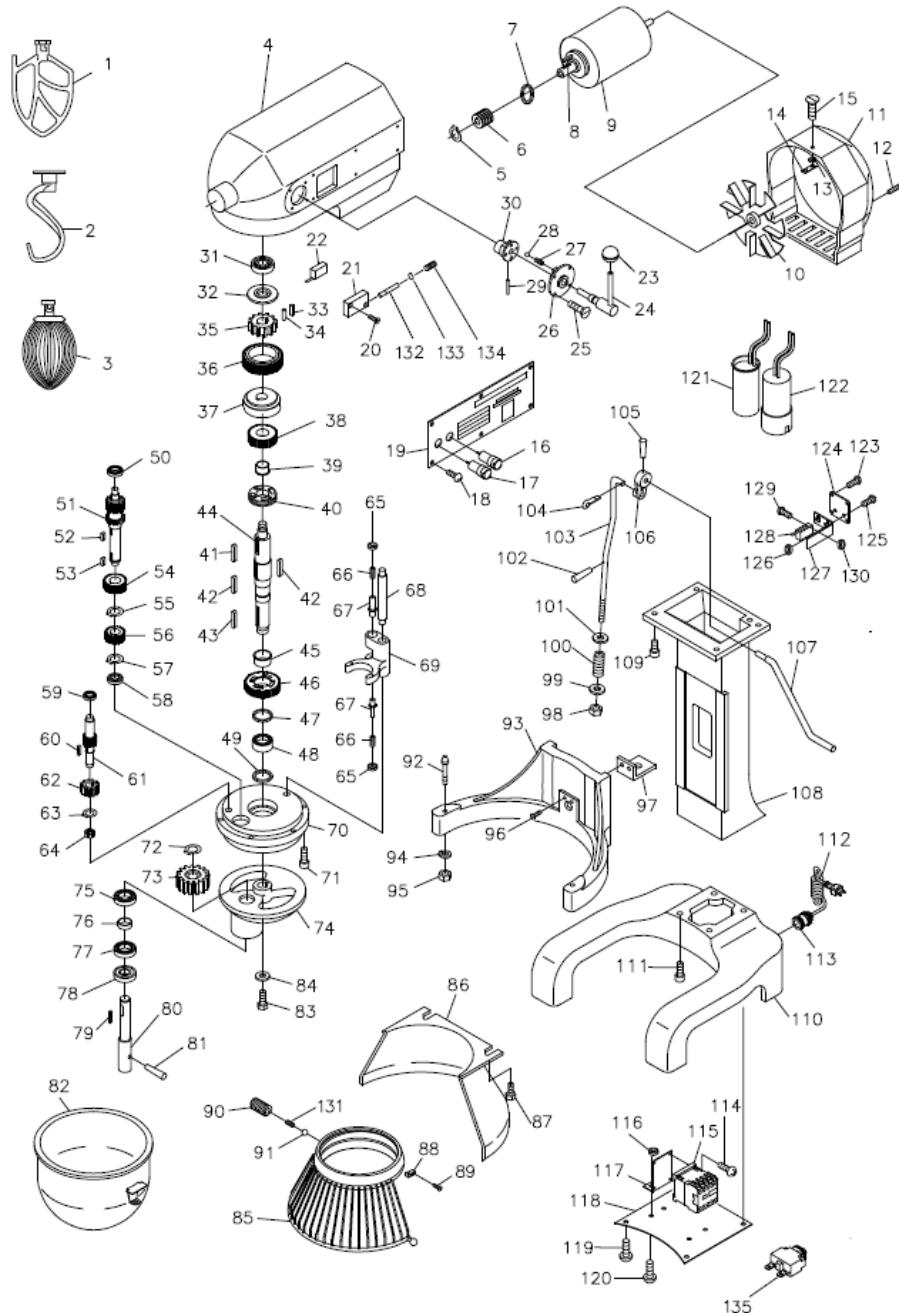
Planetary Mixer Instruction manual



Model • Modèle • Modell • Modello • Modelo • Malli:
GL190-A / GL191-A / GJ461-A

Exploded diagram and spare parts list

GL190



Exploded diagram and spare parts list

GL190

No.	Description	No.	Description	No.	Description
1	Flat Beater	48	Bearings	93	Support
2	Dough Hook	49	Seal	94	Washer
3	Wire Whip	50	Bearings	95	Type 1 Hexagon Nut
4	Gear Box	51	Gear Shaft	96	Screw
5	Circlip	52	Key: 5x10	97	Lifting Support
6	Worm Gear	53	Key: 5x10	98	Hexagon
7	Seal	54	Gear	99	Flat Washer
8	Key	55	Circlips	100	Spring
9	Motor	56	Gear	101	Flat Washer
10	Fan	57	Circlips	102	Pin
11	Rear Outer	58	Bearings	103	Connecting Rod
12	Nut M5 x 60	59	Bearings	104	Cotter Pin
13	Washer	60	Key: 5x14	105	Retainer Pin
14	Connector	61	Shaft	106	Crank Lever
15	Nut M4 x 8	62	Worm Gear	107	Handle
16	Red Button	63	Circlips	108	Rear Pillar
17	Green Button	64	Bearings	109	Hexagonal Bolt
18	Nut M4 x 8	65	Control Nut	110	Base
19	Panel	66	Spring	111	Hexagonal Bolt
20	Nut M4x 20	67	Fork Pin	112	Power Cord
21	Micro Switch	68	Shaft	113	Gland
22	Distance	69	Shifting Yoke	114	Screw
23	Handle Assembly	70	Inner Gear	115	Contact Switch
25		71	Hexagon Socket	116	Type 1
26		72	Circlips	117	AC connector
27		73	Planet Gear	118	Fixing Plate
28		74	Operating Shelf	119	Screw
29		75	Bearing	120	Screw
30		76	Shaft Support	121	Capacitor
31	Bearings	77	Bearing	122	Capacitor
32	Washer	78	Seal	123	Screw
33	Spring	79	Key: 5x20	124	Fixing Plate
34	Roller 6 x 10	80	Spindle	125	Screw

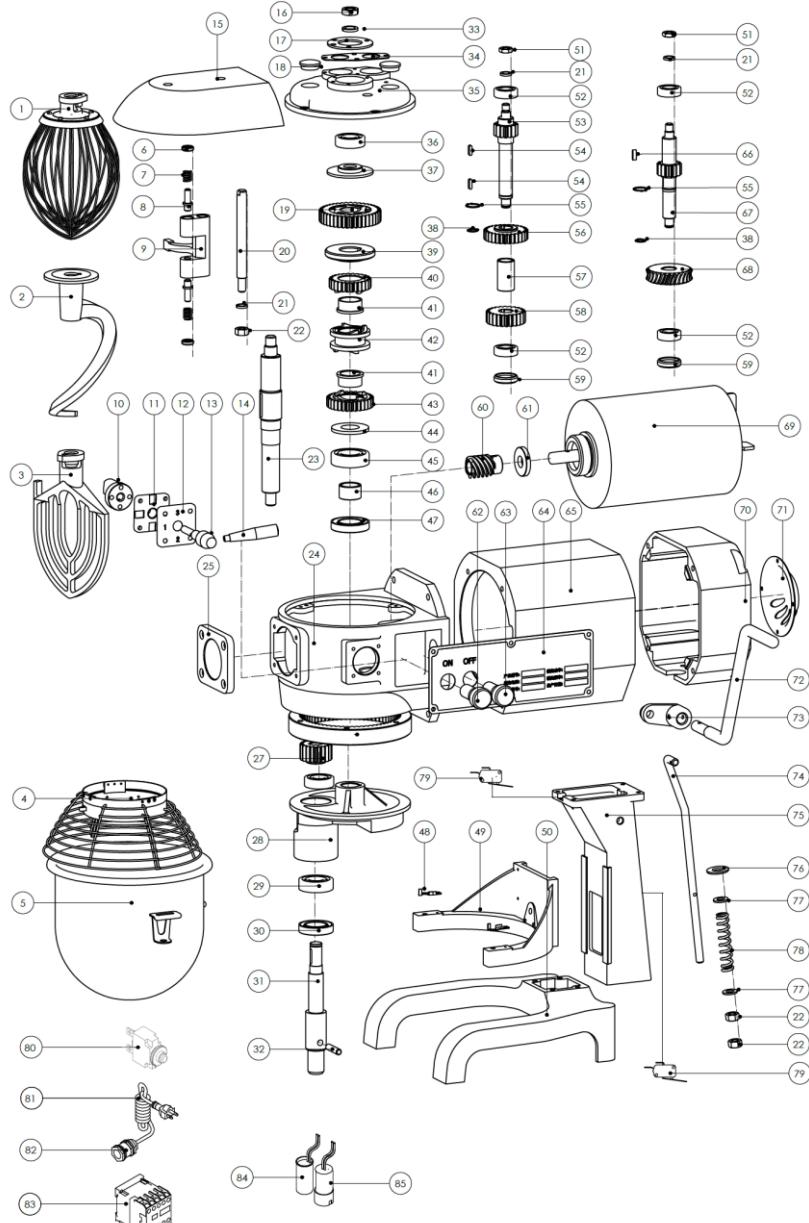
Exploded diagram and spare parts list

GL190

35	Gear	81	Retainer Pin	126	Type 1
36	Cog	82	Bowl	127	Bracket
37	Ring Gasket	83	Screw	128	Distance Switch
38	Gear	84	Washer	129	Screw
39	Shaft sleeve	86	Rear Guard	130	Type 1
40	Claw Clutch	87	Bolt	132	Shaft Pin
41	Key: 5x25	85	Front Guard Assembly	133	Split Washer
42	Key: 5x30	88		134	Spring
43	Key: 5x30	89		135	Overload
44	Main Shaft	90			
45	Shaft Sleeve	91			
46	Gear	131			
47	Washer	92	Taper Pin		

Exploded diagram and spare parts list

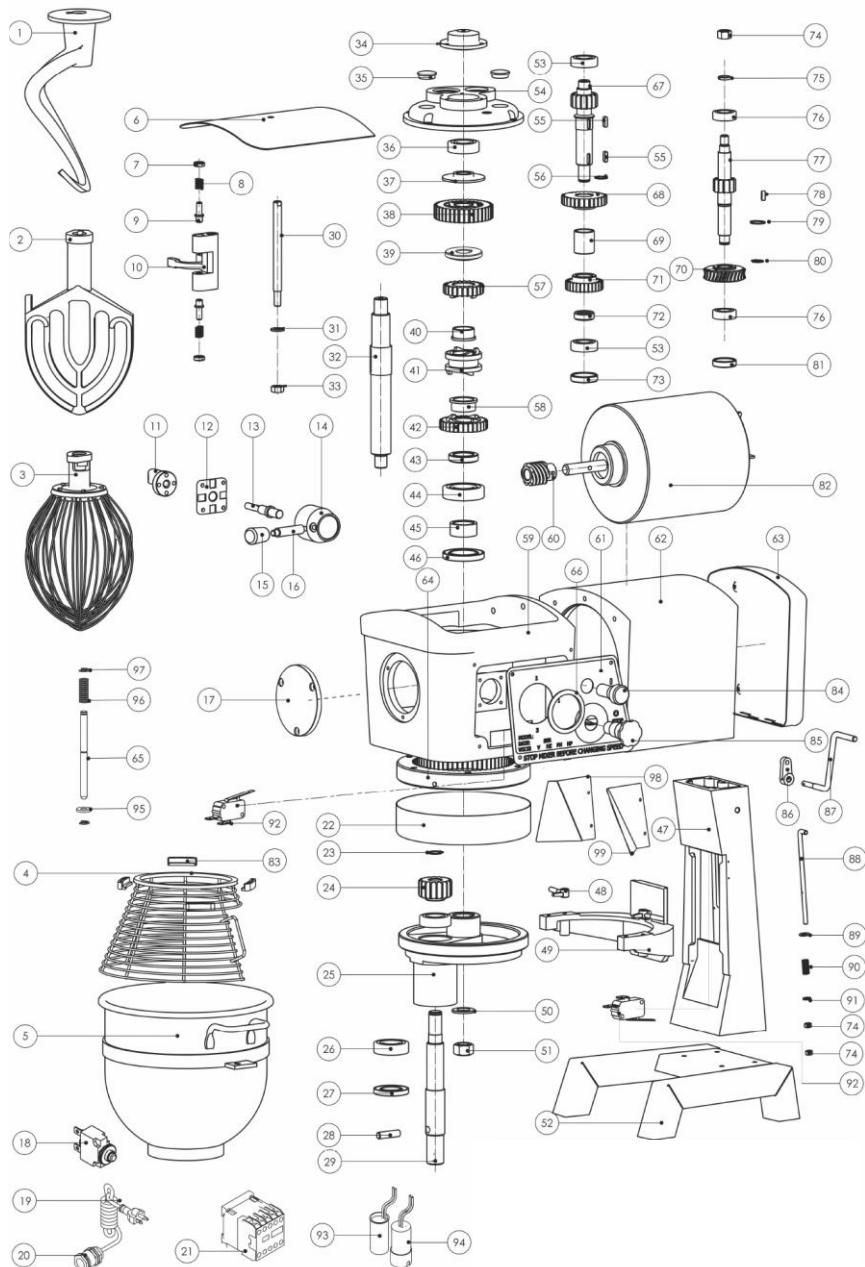
GL191



No.	Description	No.	Description	No.	Description
1	Wire Whip	30	Seal	59	Washer
2	Spiral Dough	31	Working Shaft	60	Worm Wheel
3	Flat Beater	32	Retainer Pin	61	Seal
4	Safety Guard	33	Spring	62	Green Button
5	Bowl Assembly	34	Pressing Plate	63	Red Button
6	Cap	35	Transmission	64	Panel
7	Spring	36	Bearing	65	Motor Housing
8	Pin Shaft	37	Spacer	66	Key
9	Shifting Yoke	38	Circlips	67	Shaft Worm
10	Cam Gear	39	Ring Gasket	68	Gear
11	Transmission	40	Gear	69	Motor
12	Panel	41	Bushing	70	Rear Casing
13	Lever	42	Shaft Sleeve	71	Rear Panel
14	Handle	43	Claw Gear	72	Crank Arm
15	Hood	44	Washer	73	Crank
16	Nut	45	Bearing	74	Connecting
17	Pressing Plate	46	Bushing	75	Pillar
18	Cap	47	Seal	76	Clamping Plate
19	Cog	48	Locking Clamp	77	Clamping Plate
20	Shaft	49	Bowl Support	78	Spring
21	Washer	50	Bowl Support	79	Distance
22	Nut	51	Nut	80	Overlaid
23	Main Shaft	52	Bearing	81	Power Cord
24	Gear Box	53	Gear	82	Gland
25	End Cap	54	Key	83	Contact Switch
26	Internal Gear	55	Circlips	84	Capacitor
27	Gear	56	Gear	85	Capacitor
28	Operating Shaft	57	Bushing		
29	Bearing	58	Gear		

Exploded diagram and spare parts list

GJ461



Exploded diagram and spare parts list

GJ461

No.	Description	No.	Description	No.	Description
1	Dough Hook	33	Top Hat Valve	67	Gear Shaft
2	Flat Beater	34	Flat Valve Cap	68	Gear
3	Wire Whip	35	Bearing	69	Bushing
4	Safety Guard	36	Spacer	70	Gear
5	Bowl	37	Gear	71	Gear
6	Upper Panel	39	Gear	72	Pressing Plate
7	Screw	40	Bushing	73	Spacer
8	Spring	41	Shaft Sleeve	74	Nut
9	Pin Shaft	42	Gear	75	Pressing Plate
10	Shifting Yoke	43	Clamping Plate	76	Bearing
11	Cam Gear	44	Bearing	77	Worm Gear
12	Transmission	45	Bushing	78	Key
13	Drive Shaft	46	Seal	79	Circlips
14	Gear Mech	47	Pillar	80	Circlips
15	Knob	48	Locking Clamp	81	Spacer
16	Extension Bar	49	Support	82	Motor
17	Attachment	50	Clamping Plate	83	Rubber
18	Overload	51	Nut	84	Green Button
19	Power Cable	52	Base	85	Red Button
20	Gland	53	Bearing	86	Crank
21	Contact	54	Transmission	87	Crank lever
22	Hood Ring	55	Key	88	Connecting
23	Circlips	56	Circlips	89	Spring
24	Planet Gear	57	Gear	90	Plate
25	Operating	58	Bushing	91	Clamping Plate
26	Bearing	59	Gear Box	92	Distance
27	Seal	60	Worm Wheel	93	Capacitor 1
28	Pin	61	Panel	94	Capacitor 2
29	Working Shaft	62	Casing	95	Switch
30	Shaft	63	Rear Panel	96	Spring
31	Pressing Plate	64	Internal Gear	97	Washer
32	Main Shaft	65	Switch Axle	98	Fin (left-hand)
33	Nut	66	Seal	99	Fin (right-hand)

Safety Tips



THE PLANETARY MIXER IS A DANGEROUS APPLIANCE AND MUST ONLY BE USED BY TRAINED PERSONNEL IN ACCORDANCE WITH THESE INSTRUCTIONS



Position on a flat, stable surface.

- A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components on this product.
- Consult Local and National Standards to comply with the following:
 - Health and Safety at Work Legislation
 - BS EN Codes of Practice
 - Fire Precautions
 - IEE Wiring Regulations
 - Building Regulations
- Always stand BEHIND the safety guard when operating the appliance.
- DO NOT place hands near the rotating attachments when in use. This can result in severe injury.
- DO NOT remove food from the appliance until the mixing attachments have come to a complete stop.
- DO NOT immerse the appliance in water.
- DO NOT attempt to mix items that this machine is not designed for. This can damage the mixing attachments.
- DO NOT use with a damaged mixing attachment.
- DO NOT bypass the safety interlocks.
- Always switch off and disconnect the power supply to the appliance when not in use.
- NEVER leave the appliance unattended when in use.
- The appliance is heavy. Take care when moving.
- This appliance must only be used in accordance with these instructions and by persons competent to do so.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.
- If the power cord is damaged, it must be replaced by an Apuro agent or a recommended qualified technician in order to avoid a hazard.

Product Description

GL190-A - 10 litre planetary mixer

GL191-A - 20 litre planetary mixer

GJ461-A - 30 litre planetary mixer

The Apuro Planetary Mixer is a freestanding machine that consists of a large bowl mounted below a motor and gearbox arrangement to which a mixing tool can be attached.

Introduction

The Apuro Planetary Mixer has been designed to mix a range of foodstuffs, varying from cream to dough. Please take a few moments to carefully read through this manual. Correct maintenance and operation of this machine will provide the best possible performance from your Apuro product.

Pack Contents

The following is included:

- Apuro Planetary Mixer
- Spiral Dough Hook
- Whisk
- Mixing Bowl
- Beater
- Instruction Manual

Apuro prides itself on quality and service, ensuring that at the time of packaging the contents are supplied fully functional and free of damage. Should you find any damage as a result of transit, please contact your Apuro dealer immediately.

Installation

Ensure the location of the Planetary Mixer is capable of supporting its weight.

 **WARNING: The Planetary Mixer is very heavy, care must be taken when moving it.**

Assembly

 **WARNING: The bowl must be attached and raised into position prior to starting the Planetary Mixer.**

Apuro accept no responsibility for any injury caused by incorrect assembly of this appliance.

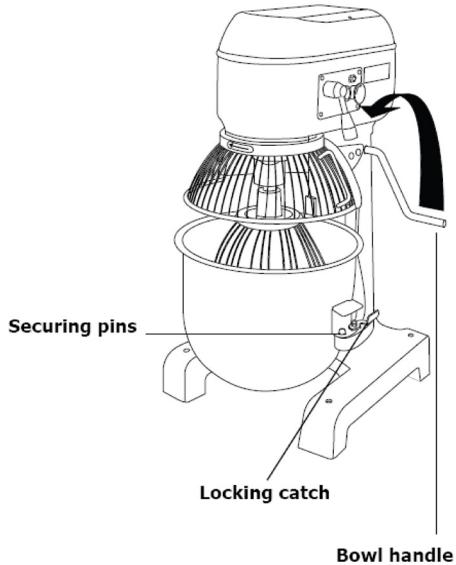
 **Note: Ensure the feet are level to reduce vibration during operation.**

Remove the appliance from all packaging.

Fitting/Removing the Bowl

1. Turn Off the appliance.
2. Open the safety guard by turning it to the left (GL190 & GL191) or lifting it above the mixer (GJ461).
3. Lower the bowl with the bowl handle.
4. Release the locking catches either side of the bowl.
5. Lift the bowl. The bowl is held in place by two pins securing the handles to the cradle and a hole at the back of the appliance which houses the lug on the bowl lip.
6. Reverse the procedure to fit the bowl.

⚠ Note: Ensure the handle is fully pushed back and the bowl is completely raised or the mixer will not work.



⚠ Note: Regularly grease the bowl lift mechanism to ensure smooth operation .

Changing the Mixer Attachment

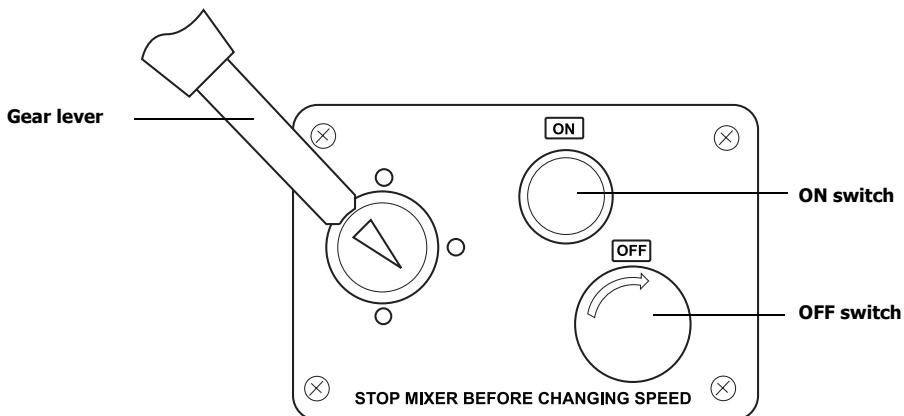
1. Turn Off the appliance.
2. Open the safety guard by turning it to the left (GL190 & GL191) or lifting it above the mixer (GJ461).
3. Lower the bowl with the bowl handle.
4. Push the mixer attachment up and to the left to release it.
5. Insert the desired attachment. Push up and to the right to lock it into place.
6. Raise the bowl.

Apuro recommend the following uses for each attachment::

	Spiral Dough hook	Heavy mixes dough, pie pastry etc.	Suitable Gears: 1 Slow
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	Beater	Firm mixes light pastry, cake/biscuit mix, icings, fillings and mashed vegetables	Suitable Gears: 1, 2 Medium
	Whisk	Light mixes whipped cream, mayonnaise, egg whites, pancakes and soufflés	Suitable Gears: 1, 2, 3 Fast

Layout of Controls



ON button - Press to start the mixer.

OFF button - Press to stop the mixer. Twist clockwise to release and reset (GJ461 only).

GEAR LEVER - Use to adjust the speed of the mixer.

Operation

 **Note: Ensure that these instructions have been read thoroughly and the operation of the appliance is fully understood before use.**

All personnel must be fully trained on the operation and safety precautions of the Planetary Mixer.

Mixing

 **WARNING: Always ensure the appliance is turned off before placing hands in the mixing bowl.**

1. Open the safety guard.
2. Fill the bowl.
3. Select the desired speed and close the guard.

 **Note: Apuro recommend that you start with the slowest speed and increase the speed gradually as necessary.
Ensure the safety guard is fully closed or the mixer will not work.**

4. Press the START button to begin mixing.

 **Note: If the appliance is straining to mix then turn the appliance Off and remove some of the contents of the bowl before restarting.**

Mixing Capacity

Model	Bowl Volume	Max Flour	Max Dough
GL190	10l	2kg	3.2kg
GL191	20l	5kg	8kg
GJ461	30l	7.5kg	11.3kg

Changing Mixing Speed

 **Note: ALWAYS stop the mixer before attempting to change the mixing speed.**

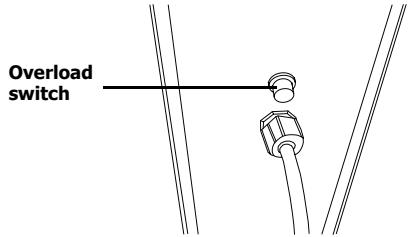
With the appliance turned Off:

1. Select the required gear using the gear change lever.
2. Restart the appliance.

Overload Switch

The Overload switch is situated at the back of the machine beside the cable entry. If the appliance becomes too hot the Overload switch will stop the machine automatically. If this happens:

1. Turn Off the mixer.
2. Reduce the load in the mixing bowl.
3. Push the Overload switch back in to reset it.
4. Allow the appliance to cool for 20 minutes.



⚠ Note: In the event of a power cut the Overload switch will cut in to prevent the appliance from restarting automatically when power is restored.

⚠ Note: Always disconnect the Planetary Mixer from the mains powers supply when not in use.

Cleaning, Care & Maintenance

- Always turn off the mixer and disconnect from the power supply before cleaning.
- Use warm soapy water to clean the bowl and mixing attachments. Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Clean the exterior of the appliance with a damp cloth.
- Dry all parts thoroughly after cleaning.
- Do not use jet/pressure washers to clean the appliance.
- Clean the appliance regularly.

Troubleshooting

If your Apuro appliance develops a fault, check the following table before making a call to the Helpline.

Fault	Probable Cause	Action
The appliance is not working	The unit is not switched on	Check the unit is plugged in correctly and switched on
	The Stop button not released (GJ461)	Turn button clockwise to release
	Plug and lead are damaged	Call Apuro agent or qualified Technician
	Fuse in the plug has blown	Replace the fuse
	Power supply	Check power supply
	The overload switch has activated	See overload switch information in the Operation section of this manual
	Safety Guard not closed	Close Safety Guard fully
	Appliance not in gear	Put in gear
	Bowl not fully raised	Ensure the Bowl lever is pushed back fully
Bowl will not fit back in to place	Bowl pins or surrounding area clogged with mix	Clean the appliance
The appliance is overheating	The mixing bowl is overloaded	Turn off the appliance and empty some of the contents
	The appliance has been operating for too long	Turn off the appliance and allow to cool down for 30 minutes
The appliance is noisy	Bowl or mixing attachment not correctly fitted	Remove and refit bowl/mixing attachment
	Worn bearings/damaged gears	Call Apuro agent or qualified Technician
The mixing attachment fails to rotate properly	The belt has become loose	Call Apuro agent or qualified Technician
Cannot select gear	Gearing cogs misaligned	Turn Off appliance and manually turn the whisk attachment slightly. Select the gear again.

Technical Specifications

Model	Voltage	Power	Current	Dimensions h x w x d mm	Weight	Bowl Volume
GL190	230V 50Hz	550W	1.8A	610 x 395 x 395	38kg	10l
GL191	230V 50Hz	1100W	4.7A	794 x 555 x 558	112kg	20l
GJ461	230V 50Hz	1500W	6.5A	1142 x 579 x 611	170kg	30l

Electrical Wiring

The plug is to be connected to a suitable mains socket.

This appliance is wired as follows:

- Live wire (coloured brown) to terminal marked L
- Neutral wire (coloured blue) to terminal marked N
- Earth wire (coloured green/yellow) to terminal marked E

This appliance must be earthed, using a dedicated earthing circuit.

If in doubt consult a qualified electrician.

Electrical isolation points must be kept clear of any obstructions. In the event of any emergency disconnection being required they must be readily accessible.

Compliance

The WEEE logo on this product or its documentation indicates that the product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.



Apuro parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

Apuro products have been approved to carry the following symbol:

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Every effort is made to ensure all details are correct at the time of going to press, however, Apuro reserve the right to change specifications without notice.

DECLARATION OF CONFORMITY

Equipment Type

Planetary Mixer

Model

GL190-A/GL191-A/GJ461-A

Application of Council Directive(s)

C-TICK
AS/NZ 3820 Essential Safety Requirements for Low Voltage Electrical Equipment

Standards

AS/NZS CISPR14.1:2013
IEC60335-2-64:2008 (Third Edition) +A1 in conjunction with IEC60335-1:2010 (Fifth Edition)

Producers Name

Apuro

Producers Address

Nisbets Australia PTY Ltd
15 Badgally Road
Campbelltown
NSW 2567
Australia

I, the undersigned, hereby declare that the equipment specified above conforms to the above Directive(s) and Standard(s).

Date

06/03/2015

Signature



Full Name

Richard Cromwell

Position

Commercial Director

apuro